

GRAIN

We're anything but predictable. We love surprising our guests with interactive experiences, spontaneous tastings, and unexpected pairings. So much creativity and energy goes into the making of our dishes and beers, half the fun is sharing these experiences with you.

By bringing a brewery and kitchen together, we've built a world where foodies and craft beer enthusiasts can both feel at home.

Beer

1. Gweilo Lager
4.2% ABV
300ml 45 500ml 60
Modern take on a classic style | Clean with and fresh aroma from a late addition of mosaic

2. Gweilo Pale Ale
4.5% ABV
300ml 45 500ml 60
Light, citrus pale ale | intense tropical fruit aroma | crisp refreshing bitterness

3. Gweilo Session IPA
4.8% ABV
300ml 45 500ml 60
Bold aromas of melon, citrus and pine | a malty backbone

4. Gweilo Hazy IPA
4.2% ABV
300ml 45 500ml 60
Wheat forward | Hazy yeast with pineapple notes | dry hop of Vic Secret

More Beer

5. TWB Chamomile Pilsner
5.1% ABV
200ml 50 400ml 70
A floral German Pilsner infused with chamomile flowers

6. Gweilo Rainbow Sherbet Sour
6.0% ABV
200ml 55 400ml 80
A Raspberry purée & lemon zest on a kettle sour base

7. Mikkeller x Game of Thrones IPA
5.5% ABV
200ml 50 400ml 75
A juicy Iron Anniversary IPA with tropical fruit aromas

8. Gweilo West Coast IPA
6.0% ABV
200ml 50 400ml 75
We use Centennial and Amarillo to create a juicy West Coast IPA

9. Imperial Mocha Stout
10.9% ABV
200ml 55 400ml 80
Coffee and cacao nibs combine in this hearty stout

10. Vocation Sweet Temptations
6.6% ABV
200ml 50 400ml 75
Sweet notes of chocolate & caramel | Silky smooth, rich & seductive stout

Even More Beer

11. Little Creatures IPA
6.4% ABV
200ml 50 400ml 70
Accents of spice, tropical & stone fruit | pine with a citrus top note

12. Little Creatures Pale Ale
5.2% ABV
200ml 50 400ml 70
A hop driven Pale Ale | Full-bodied bitter finish

13. Vocation Life & Death IPA
6.0% ABV
200ml 55 400ml 80
A ballsy, US style IPA | flavours of tropical & citrus fruits

14. H.O.D. "Marlow's Mellow Pomelo" IPA
5.8% ABV
200ml 55 400ml 80
Aromas of pomelo oils | green mango and blackcurrant

15. Young Master Cha Chaan Teng
4.0% ABV
200ml 50 400ml 75
A classic sour and salty Gose brewed with salted lime

16. Deadman x Gweilo Hi-Wheat Melon
4.5% ABV
200ml 55 400ml 80
A light wheat base | yellow melon and a hint of vanilla

17. Neonotic Apple Cider
5.0% ABV
200ml 50 400ml 70
Costa Rica golden pineapples blended with fresh-pressed Northwest apples



Cocktails on Tap

18. Pineapple Mojito 70
Nusa Cana Rum, Pineapple,
Soda & Lime

19. Gin & Tonic 70
Gweilo Gin & Capi Tonic

20. Cocchi Spritz 70
Cocchi Americano, Rosa & Sosa

Juice Blends

Tropical Crush 70
Mint, Honeydew Melon,
Pineapple & Lime

No. 10 70
Pineapple, Carrot & Ginger

Summer Time 70
Watermelon, Grapefruit, Lime
& Rosemary

One Single Juice 50
Orange | Apple | Pineapple
Cranberry | Watermelon |
Grapefruit

Mocktails

Thyme of My Life 75
Raspberry, Thyme, Orange

Apple Spritz 65
Pear, Apple, Sage, Soda

The Garden 70
Seedlip Garden, Mint,
Rosemary, Tonic

Non Alcoholic Beer & Wine

VandeStreek Playground IPA
0.5% ABV 330ml 70

**Mikkeller Drink'in In The Sun
American Wheat**
0.3% ABV 330ml 70

**Stowford Press
Non-Alcoholic Cider**
0.5% ABV 330ml 70

**Thompson & Scott Sparkling
White Wine 750ml 350**

Wine

All glasses 70 | All bottles 350

Bubbles & Rose

Tar & Roses Prosecco NV, Glera, King Valley, AUS

Tenute Di Corte Giacobbe 2019, Pinot Grigio, Ramato IGT, ITL

White

The Spectacle 2020, Sauvignon Blanc, Adelaide Hills, AUS

Tenute Di Corte Giacobbe 2019, Pinot Grigio, Veneto, ITL

Prinz Von Hessen Hessenstein Trocken 2018, Riesling, Rheingau, DE

The Winery of Good Hope 2020, Chenin Blanc, Stellenbosch, ZA

Excuse My French 2019, Chardonnay, Languedoc-Roussillon, FR

Red

Excuse My French 2019, Pinot Noir, Languedoc-Roussillon, FR

Mike Press 2018, Merlot, Adelaide Hills, AUS

Altos Las Hormigas Classico 2018, Malbec, Mendoza, ARG

The Spectacle 2019, Shiraz Adelaide Hills, AUS

De Loach Heritage Reserve 2018, Cabernet Sauvignon, California, USA

Coffee & Tea

Espresso | Double Espresso 35

Americano 35

Latte | Cappuccino | Flat White 40

Mocha | Hot Chocolate 42

Any Iced Coffee 45

Soy Milk +5 Skim Milk +3

Jasmine | English Breakfast |

Earl Grey | Organic Lemongrass |

Chamomile | Peppermint 42

Soft Drinks

**Coke | Coke Zero | Sprite |
Soda Water | Ginger Ale |
Ginger Beer | Tonic Water 35**

**Still or Sparkling Water
Antipodes, NZ 1 litre 70**

Snacks

Two Bread Basket (V) 65

Stout and treacle Irish soda bread served with Marmite butter & roast garlic pinsa pizza
愛爾蘭麵包配Marmite 牛油、大蒜薄餅

Brisket 'CCC' 80

Slow cooked Wagyu brisket curried, coconut croquettes
慢煮和牛牛腩、咖哩椰子炸丸子

Potato & Cheese Hash (V) 80

Potato & 'Lincolnshire Poacher' cheese hashbrown and marmite gravy
芝士薯餅、Marmite 醬

Pork and Beer Malt Sausage 120

Burnt apple ketchup and beer mustard celeriac remoulade
啤酒麥芽香腸、焦香蘋果茄汁、啤酒芥末芹菜沙律

Buffalo Halloumi (V) 80

Served with lager hot sauce and buttermilk dressing
Halloumi 芝士、lager 啤酒辣醬、白脫牛奶醬汁

Scotch Egg 80

Served with beer mustard mayonnaise
蘇格蘭蛋、啤酒芥蛋黃醬

Grilled Padron Peppers (V) 75

Smoked olive oil and GRAIN salt mix
烤西班牙Padron 辣椒、煙燻橄欖油、海鹽

"GFC" 90

Gweilo IPA and buttermilk marinated fried Japanese chicken thigh with spicy mayo
Gweilo IPA 啤酒 & 白脫牛奶炸日本雞腿、辣蛋黃醬

Ploughmans Grazing Platter 190

Scotch egg, GFC, fries, Padron peppers, Halloumi cheese served with piccalilli & beer mustard mayonnaise
蘇格蘭蛋、炸雞腿、薯條、Padron 辣椒、Halloumi 芝士、英式醃菜醬、啤酒芥末蛋黃醬

Pinza Pizza

Roman style pizza with crisp edge and focaccia base (10 inch)

Garlic Pinsa Pizza (V) (8 inch) 80

Roman style with crisp edge and focaccia base and roast garlic
烤大蒜薄餅

NDUJA 170

San Marzano tomato, nduja, potato, Stracchino, rocket
番茄、辣肉腸、馬鈴薯、Stracchino 芝士、火箭菜

Margahrita (V) 160

San Marzano tomato, Mozzarella, fresh basil
pairs well with our Gweilo Lager 4.2% ABV
番茄、Mozzarella 芝士、羅勒

Mortadella and Burrata 200

San Marzano tomato, mortadella, pistachio, Burrata
pairs well with our Gweilo Session IPA 4.8% ABV
番茄、意式肉腸、開心果、Burrata 芝士

Truffled Four Cheese (V) 230

Mozzarella, Taleggio, Gorgonzola, Parmesan
pairs well with our Gweilo Hazy IPA 4.2% ABV
四式芝士 - Mozzarella 芝士、Taleggio 芝士、Gorgonzola 藍芝士、巴馬臣芝士

Carbonara 190

Mozzarella, guanciale, Pecorino crema, egg yolk
pairs well with our Gweilo Session IPA 4.8% ABV
Mozzarella 芝士、風乾豬面頰肉、Pecorino 芝士、蛋黃

Spirits

Vodka

- Fair Vodka, France **80**
- Grey Goose, France **110**

Gin

- Gweilo Gin, Hong Kong **80**
- Hendricks, Scotland **110**

Rum

- Nusa Cana, Netherlands **80**
- Kirk & Sweeney 12 Yrs
Dominican Republic **110**

Tequila

- Ocho Blanco, México **80**
- Ocho Anejo, México **110**

Whisky

- Johnny Walker Black Label,
Scotland **80**
- Macallan 12yrs Double Cask,
Scotland **110**

Bourbon

- Jack Daniel's, USA **80**
- Michter's Bourbon, USA **110**

Liqueurs

- Amaretto Disaronno, Italy **80**
- Campari, Italy **80**
- Baileys, Ireland **80**
- Kahlua, Mexico **80**
- Jägermeister, Germany **80**
- Cointreau, France **80**

Take Me Home

Craft in Can 4 Packs 100

- Gweilo - Lager Hong Kong
- Gweilo - Pale Ale Hong Kong
- Gweilo - Session IPA, Hong Kong

